# U Magazine

THE NATIONAL COLLEGE

Tech 101
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College of the Month
**Pomona College**

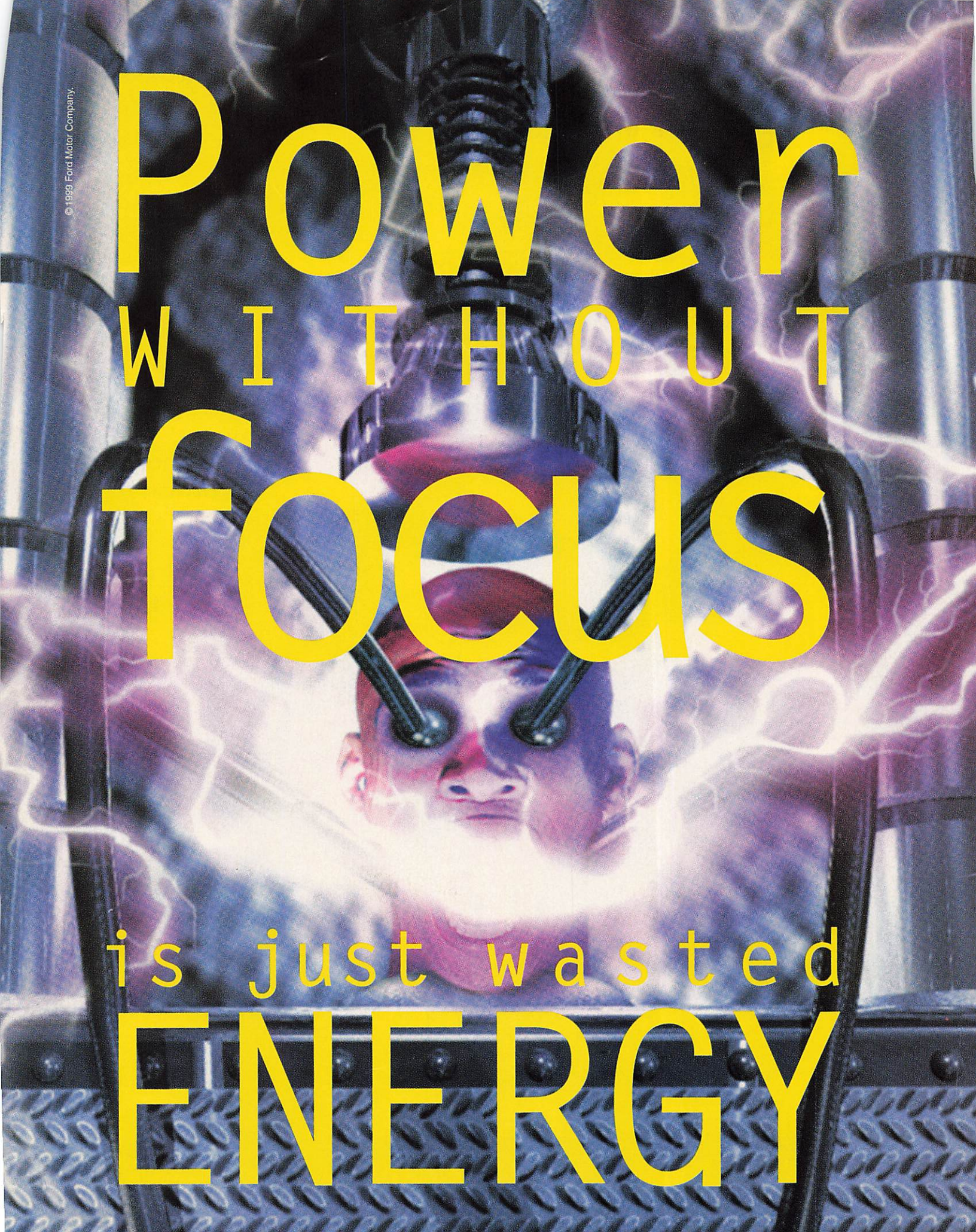
Breaking Up
**Moving On**

# Brooke Shields bares all

***The exclusive U. interview***

April 2000

*A Publication of*
COLLEGES.COM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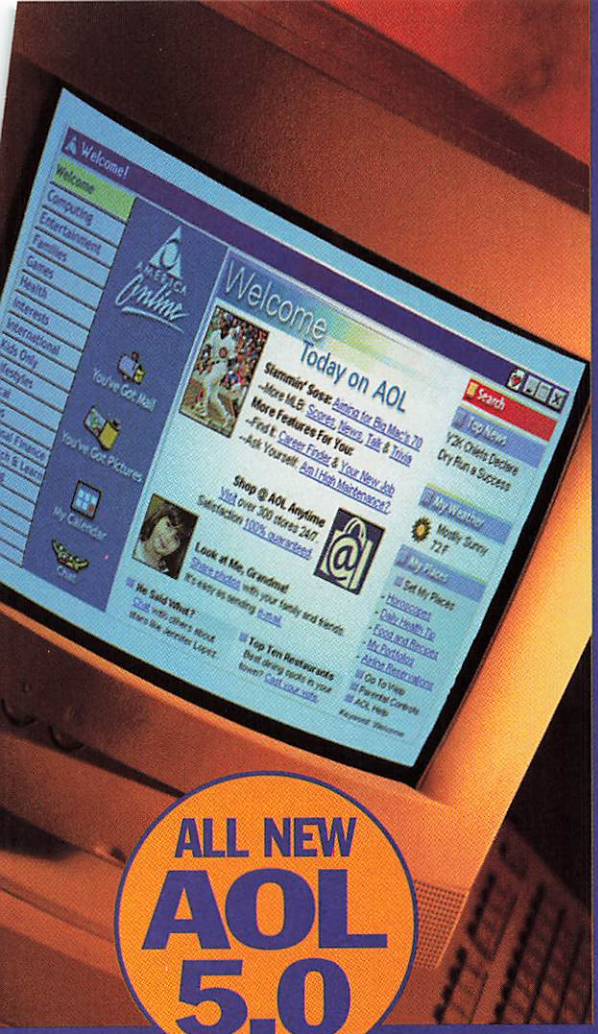


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# LETTER FROM THE EDITOR

Welcome to Colleges.com's second edition of U. Magazine. In this month's exclusive interview, Brooke Shields shares memories from her college years at Princeton and talks about her life after graduation.

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Would you like to be featured in U. Magazine? If there's a campus event that you'd like to share with other college students, send your photos to: U. Magazine/College Life at the address listed in our masthead. We'll pick out the best for a new feature on college life. Tell us who's in the pictures and any info about the event.

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We want to know what you want. What kinds of articles interest you? Which celebrities would you like U. to interview? What resources do you want on Colleges.com? Send requests to youdecide@colleges.com.

It's all coming your way!

Kate Mouléne
EDITOR


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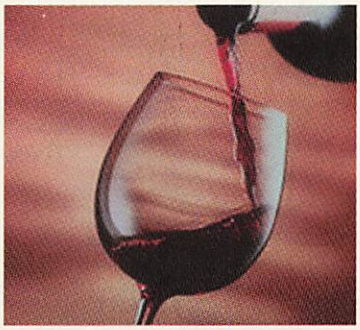
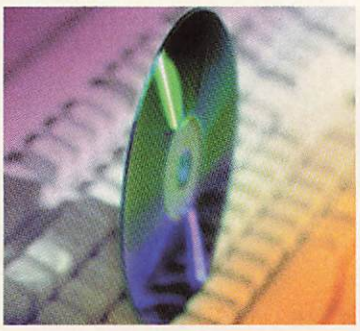
APRIL 200





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Pomona College


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# April

SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY

**April Fool's Day** 1

## PAST AND PRESENT

Daylight Saving Time begins 2

★ 1805, Hans Christian Anderson, Denmark

★ 1961, Eddie Murphy, Hempstead, NY 3

★ 1928, Maya Angelou, St. Louis, MO 4

1968, Martin Luther King Jr. is assassinated in Memphis, TN

Opening: *Black & White* starring Brooke Shields, Robert Downey Jr., Bijou Phillips, Ben Stiller, Power, and Raekwon 5

**Tartan Day** 6

1917, President Woodrow Wilson declares war on Germany

1909, North Pole discovered by Robert E. Peary and Matthew A. Henson

**World Health Day** 7

★ 1915, Billie Holiday, Baltimore, MD

Opening: *Return to Me* starring Minnie Driver and David Duchovney

★ 1968, Patricia Arquette, Chicago, IL 8

1973, Pablo Picasso dies at his home near Mougins, France at age 91

1957, The Fiat enters the American market. 9

1951, Five-star General Douglas MacArthur is removed by President Truman from command of UN Forces in Korea. 10

★ 1847, Joseph Pulitzer, Hungary

★ 1957, Henry Cornell 11

★ 1971, Shannen Doherty, Memphis, TN

★ 1947, David Letterman, Indianapolis, IN

1945, Franklin D. Roosevelt died. Harry S. Truman became president. 12

★ 1743, Thomas Jefferson, Goochland, VA 13

Opening: *28 Days* starring Sandra Bullock and Viggo Mortensen 14

★ 1977, Sarah Michelle Gellar, New York, NY

1865, President Abraham Lincoln assassinated.

1912, Titanic strikes an iceberg in the Atlantic and sinks.

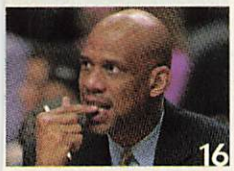
Income taxes due 15

1947, Jackie Robinson plays his first game for the Brooklyn Dodgers, becoming the first black player in American major leagues.

★ 1452, Leonardo Da Vinci, Italy

★ 1889, Charlie Chaplin, England 16

★ 1947, Kareem Abdul-Jabbar, New York, NY



★ 1967, Liz Phair, New Haven, CT 17

1934, The first laundromat opens in Fort Worth, Texas 18

1775, Paul Revere took his famous midnight ride to tell Massachusetts Minutemen, "The British are coming!"

1906, San Francisco earthquake kills approximately 700 people.

**Passover** 19

1913, The Webb Bill is passed in California, disallowing Japanese to own land.

1995, terrorist bomb destroys the Federal Building in Oklahoma City, killing 168 and injuring 500.

20

**Good Friday** 21

Opening: *The Virgin Suicides* starring James Wood, Kathleen Turner, Kirsten Dunst, and Josh Hartnett

1910, Mark Twain dies at age 75 in Redding, CT

**Earth Day** 22

★ 1937, Jack Nicholson, Neptune, NJ

**Easter** 23

1954, Hank Aaron hits his first home run.

★ 1564, William Shakespeare, England

30 Millennium March on Washington for Equality, Washington, D.C. (202) 467-8100 or www.mmow.org

★ 1942, Barbara Streisand, Brooklyn, NY 24

★ 1940, Al Pacino, New York, NY

★ 1918, Ella Fitzgerald, Newport News, VA

★ 1969, Renee Zellweger, Katy, TX 26

1986, The world's worst nuclear reactor accident occurs at the Chernobyl nuclear power plant causing an estimated 8,000 deaths.

27

Openings: 28

*Time Code* starring Salma Hayek

*Where the Heart Is* starring Natalie Portman

1967, Muhammad Ali is stripped of his heavyweight boxing title after refusing to enter the armed forces on religious grounds.

★ 1970, Uma Thurman, Boston, MA 29

★ 1958, Michelle Pfeiffer, Santa Ana, CA

★ 1954, Jerry Seinfeld, Brooklyn, NY

1913, The zipper is patented by Gideon Sindback

★ = Birthday

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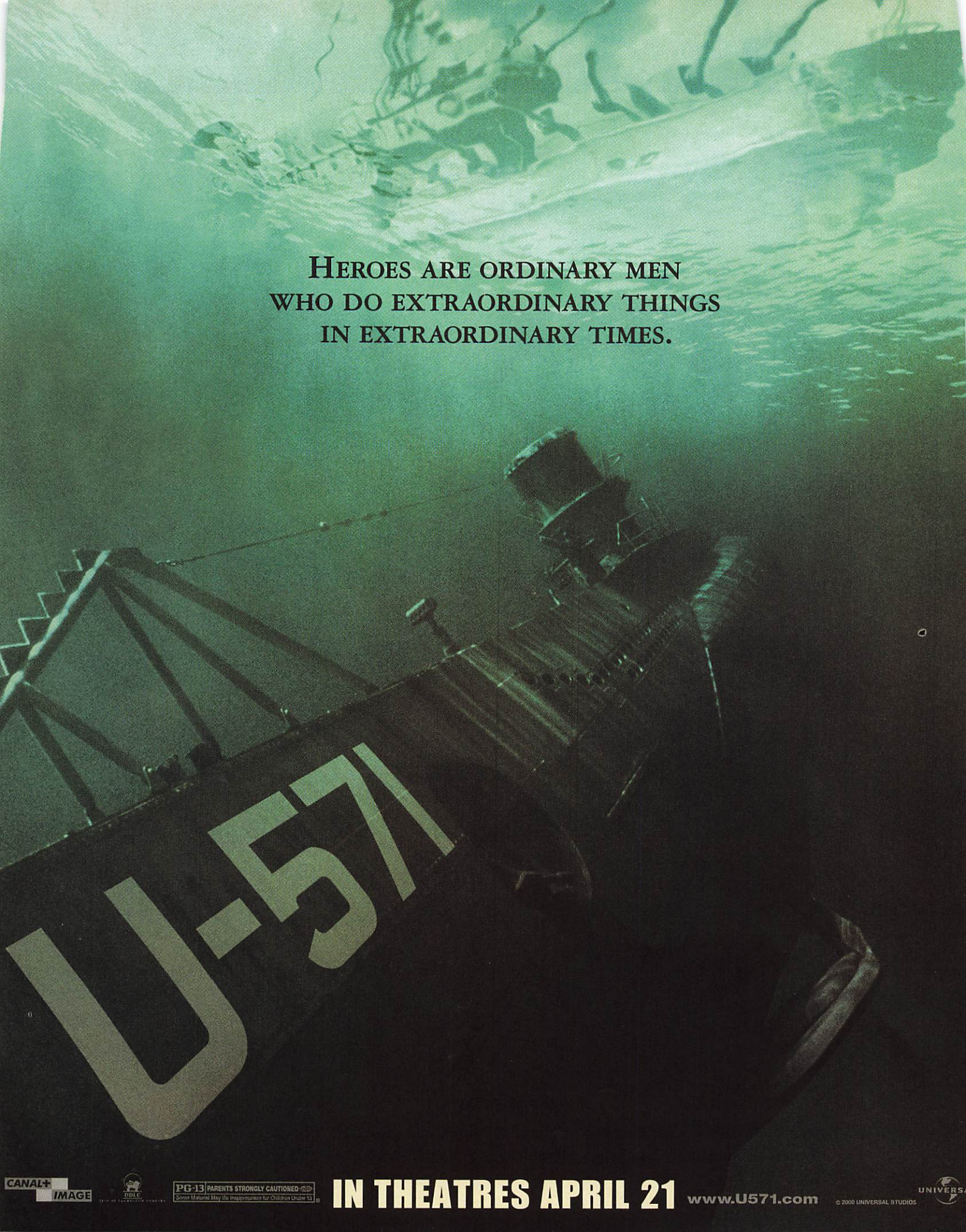
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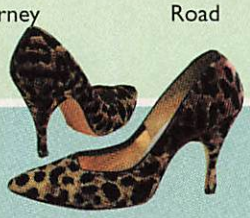
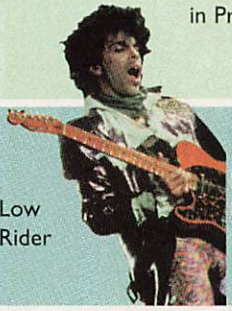
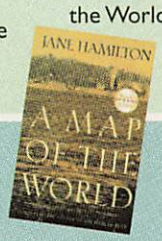
| | 1920'S | 1930'S | 1940'S | 1950'S | 1960'S | 1970'S | 1980'S | 1990'S |
|---|---|---|---|---|---|---|---|---|
| AR | Rolls Royce | Ford Deuce Coupe | Cadillac | '57 Chevy | VW Beetle | Corvette | BMW | SUV |
| AR ACCESSORY | Hood Ornament | Side Compartment for Golf Clubs | Radio | Fuzzy Dice | 8-Track Player | Garage Door Opener | CD Player | Cellular Phone |
| OAD FLICKS | The Roaring Road | The Drifter | Sentimental Journey | Thunder Road | Easy Rider | Grease | Christine | Roadracers |
| HOE | Mary Janes | Wingtips | Slingbacks | High heels | Go-Go Boots | Platforms | Sneakers | Sandals |
| EEL | Fatty Arbuckle | Huey Long | W.C. Fields | Julius Rosenberg | Ike Turner | Richard Nixon | Gary Hart | Woody Allen |
| EELETTE | Mae West | Tokyo Rose | Joan Crawford | Ethel Rosenberg | Christine Keeler | Imelda Marcos | Leona Helmsley | Linda Tripp |
| OAD BOOK | The Woman Who Rode Away | Pilgrimmage | You Can't Go Home | On The Road | A Moveable Feast | The Drifters | A Year in Provence | A Map of the World |
| OAD SONG | California, Here I Come | Truckin' | The Last Mile Home | Ballad of Thunder Road | King of the Road | Low Rider | Little Red Corvette | Drive |

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The world of technology is moving so quickly that no matter how updated you keep your computer system, there will always be new products and options that you do not have. Rather than swap computers on a weekly basis, the tech mavens have created plug-ins and add-ons. A few of the features that plug-ins and add-ons entitle you to are 3-D worlds on the web, digital voice capacity, advanced information searches, and free web telephone systems.

The options are limitless, but for the sake of this article we are going to focus on some of the programs that enhance your Internet experience. However, remember that the fun doesn't stop there — with a little web surfing you can also find lots of fun plug-ins for standard software programs like Adobe Photoshop or Microsoft Word.

Simply, plug-ins and add-ons are helper software programs that extend the capabilities of your existing computer and **browser**. Each time a new file format is developed, a plug-in has the capacity to allow your browser to view those files without updating the entire system. When a browser sends a file request to an Internet server, the file that comes back can be written in any number of formats (jpeg, Quicktime, pdf, etc.). If your browser doesn't have these capabilities, or plug-ins, your computer can't read the file.

For example, on www.colleges.com if the Macromedia Shockwave/Flash plug-in isn't installed on your system, you'll see a plain graphic image when you view the virtual campus. However, **download** Flash and you'll get the full graphic benefits of the program — floating clouds, pop-up menus identifying buildings as your mouse passes over them, etc. Because Macromedia Shockwave/ Flash is utilized on Colleges.com, we've linked the download for this plug-in right on our home page.

Just to get the technical definitions clear, "add-ons" are actually programs that, unlike "plug-ins," tend to work outside the browser environment. The browser calls on and opens a separate program to do certain jobs (such as streaming media, or reading a document that has been formatted in some language other than HTML). For example, the RealPlayer add-on allows you to see streaming video in a separate application from your browser. Add-ons allow you to use and benefit from these technologies and access a greater variety of files.

## TERMS/ DEFINITIONS:

**Bandwidth** – Describes the information-carrying capability of your connection. High bandwidth means faster downloading times.

**Browser** – A program that allows you to see information on the World Wide Web.

**Download** – When you retrieve a file from an Internet server, you have "downloaded" that file.

**Stuffed** – A compression format typically used by Macintosh that allows files to be easily transmitted over the Internet. (Suffix: .sit)

**Utility** – A type of program that performs a basic operation such as FTP (file transfer protocol), compression, decompression, etc.

**Zipped** – A compression format typically used by PCs that allows files to be easily transmitted over the Internet. (Suffix: .zip)

As a true web-head, you'll want to understand all the extended capabilities that plug-ins and add-ons offer. As **bandwidth** increases, and Internet activity becomes quicker, you will be seeing more and more options for faster interactivity on the web. You'll need to install the appropriate plug-ins and add-ons to take advantage of what developers have to offer.

For the novice computer user, remember that downloading plug-in and add-on programs from the web to your computer does not automatically give you the program functionality. You have to install the software just like you would install any other application onto your computer. One other thing to keep in mind is that many downloaded installers need to be **"unstuffed"** or **"unzipped"** before you can use them. The files are "stuffed," or compacted to save you time during their download. If your computer does not have a program with "unstuffing" capabilities, you can download **utilities** to handle this. There are free, downloadable versions of WinZip for PCs, at www.winzip.com; and Stuff-It Expander and Drop Stuff for Macs, at www.aladdinsys.com.

The following is a quick reference for some of today's most popular plug-ins. To find more, go to any search engine and type in "plug-ins."

**Adobe Acrobat Reader** allows you to open, read, and print PDF (portable document format) files in your browser. (www.adobe.com/products/acrobat/readermain.html)

**Macromedia Shockwave/ Flash** offers added quality to interactive multimedia, graphics, and streaming audio. Considered the web standard for vector graphics and animation, it allows you to experience animation and entertainment on the web in a whole new way. Companies like CNN and Warner Brothers Records use Shockwave as an integral part of their sites. (www.macromedia.com/shockwave/download)

**Net2Phone** Turn your PC into a phone. Using Net2Phone you can call home directly from the computer any time you need a break. Calls within the U.S. are only 1 cent a minute — that sure beats AT&T's prices! (www.net2phone.com)

**Plugins.com** This site is worth a visit for some general plug-in resources. (www.plugins.com)

**Powermarks** A nifty plug-in for getting organized and bookmarking your favorite spots. (www.kaylon.com/power.html)

**Quicktime** A common format for audio and video downloads so you can watch movies or listen to music over the web. (www.apple.com/quicktime)

**RealPlayer** This add-on program allows you to stream very large audio and video files over the web. You can be working on a term paper and have local, national, or international music, news, or sports playing in the background. You program the channels of your choice. (www.real.com)

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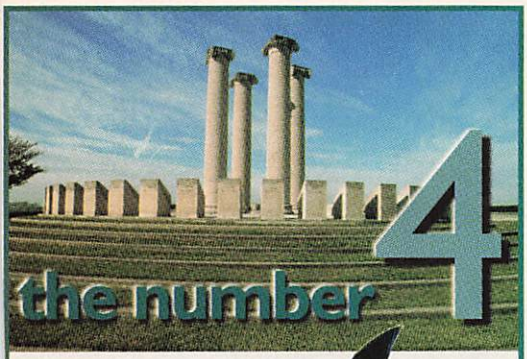


**What were the 4 Freedoms expressed by Franklin Delano Roosevelt?**

**What are the 4 elements?**

**In Jonathan Swift's classic adventure, what were the 4 voyages of Gulliver?**

**What are the 4 sections of a symphony orchestra?**

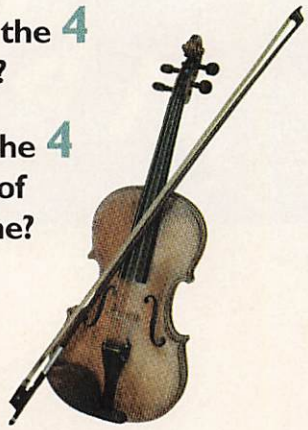
**What are the 4 main winds of ancient Greece?**

**Which 4 U.S. presidents were assassinated, and who were their assassins?**

**Who were the 4 Brontë sisters?**

**Who were the 4 Evangelists?**

**What are the 4 properties of musical tone?**

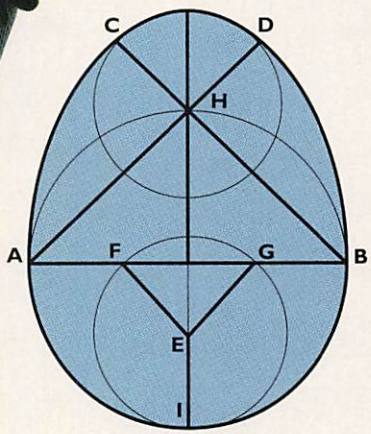


Answers:

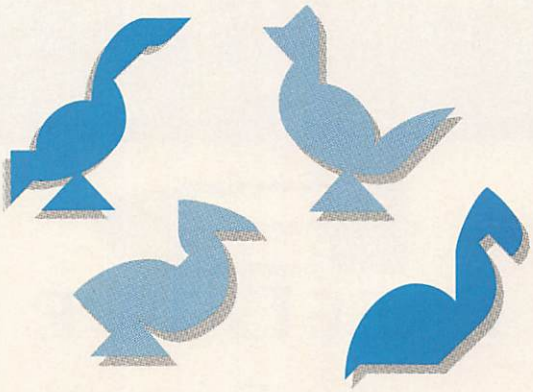
## APRIL FOOL'S DAY (April 1)

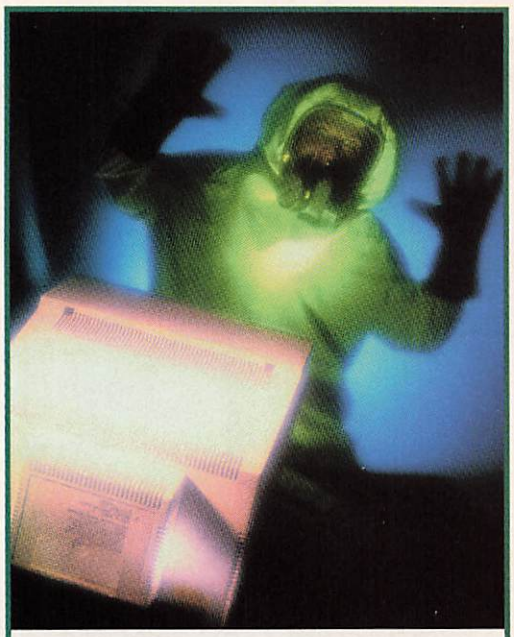
In sixteenth-century France, the start of the new year was observed on April 1st. It was celebrated with parties and dancing, much like our contemporary festivities. In 1562, a new calendar was developed for the "Christian world" by the Pope, and the new year was changed to begin on January 1st. Many people didn't hear about – or like – the change of date, so they continued to celebrate on April 1st. Others played tricks on them and called them "April's Fool."

## SOMETHING EGG-STRA




Hidden inside the egg template are dozens of birds just waiting to be hatched. We've picked four (shown below). Can you reproduce them using parts of the puzzle? See how many you can re-create. For the answers, follow the spider... Have fun, and good luck.





**137** workers die from job-related diseases every day. This is over eight times the number of those who die from job-related accidents. Chemicals and other agents present in the workplace cause many of these illnesses.

## WORLD

- Largest island in the world: Greenland: 840,000 miles.
- Largest active volcano in the world: Lascar, Chile: 19,652 feet.
- Highest waterfall in the world: Angel, Venezuela: 3,212 feet.
- Largest lake in the world: Caspian Sea (salt): 143,244 sq. feet.
- Highest mountain: Mount Everest, Nepal-Tibet: 29, 028 feet.

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# Being Brooke

As a baby, Brooke Shields was the face of Ivory Soap. At age 3, she toddled down the catwalk for the first time. She was so striking in appearance that by age 8, she was featured in a toothpaste ad – that didn't even show her teeth. The same year, she landed her first movie role in "Alice, Sweet Alice." Brooke became the first child client of Ford models, the casting agency for the world's most beautiful women. At the tender age of 12, she became a national phenomenon when she portrayed Violet, the pre-teen prostitute in French director Louis Malle's film, "Pretty Baby." At the point when most young stars crash and burn or end up in rehab, Brooke Shields ended up at Princeton University, graduating in 1987 with honors in French literature.

Perhaps more striking than her beauty or her intelligence is that after 30 years in the entertainment industry, it is virtually impossible to find anyone who dislikes Brooke. While she professes to have been a "brat" as a child, no one seems to recall it. On the contrary, Brooke is known for having a wicked sense of humor.

What she never had was privacy. Brooke grew up in front of cameras. Her face has been used to sell fashion magazines and products ranging from IBM to Revlon. She was featured on the cover of *Life* three times, and was utilized as "The Face of the Eighties" on *Time* magazine. However, life was not always perfect. Her mother was distinctly overbearing, and some of the decisions she made early in Brooke's career are reflected today – in the nude photos of a coifed, 10-year-old Brooke circulating on the Internet.

Along the way to college, Brooke somehow managed to have some "normal" childhood experiences – like participating in a school internship at the San Diego Zoo and developing a ghastly crush on singer George Michael (who later revealed to the world that he was gay). Of course, what made Brooke's crush different than any other high school girl's was that she actually met and started to date the superstar. However, while she was smitten, George was not. He dumped the young, sensitive Brooke the week before she left for college. She cried for a week.

When Brooke went off to college, she wrote a book entitled, "On Your Own," about college life – for which she received flack. She laughs when she thinks back to the experience. While she notes that some of the advice she gave remains pragmatic, she also acknowledges that her childhood and perceptions were "different from

the norm." And, while she started out to write lofty theories on coping with freshman life, her editor turned the book into a "Dick and Jane" commentary peppered with such phrases as, "I like school," and, "School makes me happy." It wasn't exactly what Brooke had in mind.

Although Brooke has always tried to maintain her privacy and keep her private relationships out of the public eye, it hasn't always worked. When she developed a friendship with pop star Michael Jackson, the two became fodder for countless trashy tabloid headlines; and Brooke was hounded by paparazzi during her 1999 divorce from professional tennis player Andre Agassi. Now, her TV series, "Suddenly Susan," is approaching the end of its final season. Yet Brooke has managed to keep the external intrusions and the challenges in perspective, and she just keeps moving forward. One gets the sense that no matter how much she has already accomplished, Brooke is just getting started. Here, she speaks for herself:

**What do your friends respect most about you?**

I've been told that no matter what I achieve, I make time for my friendships and I don't act like my own time or goals are more important than theirs.

**Do you do anything that makes your friends nuts?**

I'm in constant motion. I don't know how to stop. I simply take everything on and I don't know yet how to have peace in my own heart. Sometimes [my friends] will "kidnap" me and make me do things like watch really bad TV and eat ice cream for hours.

**What are the most important characteristics in the friendships you made during college?**

Simplicity and loyalty. I need to know that people can accept me without placing me outside their daily circle. I need to know that I can really be myself and be accepted. Pressures at Princeton were very high and you needed the support of your friends. In college, you gain weight, your skin breaks out, the academics present a high level of anxiety – you need a place to feel safe, and that is with your friends. I still am very close to many of the women friends that I made there. I share an apartment in New York with one of them. I haven't stayed as close to some of my male friends, unfortunately. In several cases, they married women who were not comfortable with their husbands being friends with "Brooke Shields." It is sad.

**Is it hard for you to have male friends?**

Not for me. Last year I lost a very dear friend.

## Brooke Shields Filmography

| | |
|---|---|
| 1999 | The Bachelor |
| 1999 | The Weekend |
| 1999 | "The Almost Perfect Bank Robbery" (TV) |
| 1999 | After Sex |
| 1999 | Black and White |
| 1998 | The Misadventures of Margaret |
| 1998 | "AFI's 100 Years ... 100 Movies" (TV) |
| 1997 | Scratch the Surface |
| 1996 | "Suddenly Susan" (TV Series) |
| 1996 | Freeway |
| 1995 | "Nothing Lasts Forever" (TV mini-series) |
| 1994 | The Seventh Floor |
| 1993 | "I Can Make You Love Me" (TV) |
| 1993 | Freaked |
| 1992 | Un Amore Americano |
| 1992 | Running Wild |
| 1990 | Backstreet Dreams |
| 1989 | Brenda Starr |
| 1989 | Speed Zone! |
| 1988 | "The Diamond Trap" (TV) |
| 1984 | The Muppets Take Manhattan |
| 1984 | "Wet Gold" (TV) |
| 1983 | Sahara |
| 1981 | Endless Love |
| 1980 | The Blue Lagoon |
| 1979 | Just You and Me, Kid |
| 1979 | Wanda Nevada |
| 1978 | King of the Gypsies |
| 1978 | Pretty Baby |
| 1978 | Tilt |
| 1977 | "The Prince of Central Park" (TV) |
| 1977 | Holy Terror |
| 1977 | Alice, Sweet Alice |

## Upcoming Projects

### *Black and White*

Brooke plays a documentary filmmaker chronicling the lives of Upper East Side white kids infiltrating the hip-hop scene. Brooke co-stars with Robert Downey Jr. and Ben Stiller. Release date: April 5, 2000

### *The Weekend*

Recently screened at the Hampton's Film Festival, Brooke co-stars with Gena Rowlands and Deborah Cara Unger. Awaiting release date.

### *"The Misadventures of Margaret"*

Screened at the 1998 Sundance Film Festival, Brooke co-stars with Parker Posey, Jeremy Northam, and Elizabeth McGovern. Awaiting release date.

And because he wasn't gay, and because we were not involved romantically, people had a very hard time understanding that friendship. Because they couldn't define us, they did not seem to be able to grasp the idea that we were just dear friends.

**Do you miss anything from your college days?**
I miss learning and the growth that comes with that. The days of reading screenplays can be vapid, and you find yourself fussing over minor details. Now that I have some time off, I really need to focus on learning again. The discipline that I gained in college has really helped me with my work ethic today. I learned at Princeton how to arrange my time. Also, I gained a great deal of pleasure from success in my classes – knowing that I could accomplish those things – and I realized that my success was directly proportionate to the work I put in.

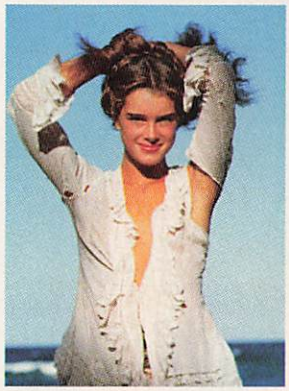
**How did you pick a major?**
I wanted to be fluent in another language. I felt that I needed the major to accomplish that. Also, the English department was very large and the more classes I took, the more that French literature interested me.

**So, how is your French today?**
I could have a deep, meaningful conversation, but I'd have trouble getting my bike fixed. It takes me a few days of being in France to really start to get it back without having to conjugate in my head.

**What was your favorite expression as a student?**
"Have faith in your own thoughts." I learned in college that ultimately everything boils back down to that.

**Who was your favorite teacher and why?**
Professor Uitti. He taught Romance Languages, and he also taught me that I had original ideas. He helped me to feel safe with those ideas versus repeating back what others said. He is delightful. I still keep in touch with him. Whenever I'm going to do a new film I'll call and he will say, "Oh that story reminds me of this book, or that story," and he'll give me a whole wealth of references to read.

**Where were your favorite getaways on campus?**
I spent a lot of time at the student center, and there was a great muffin place right across the main street. The truth is that I studied so much, I didn't have large windows of time anywhere except in my cubicle at the library.



**If you weren't an actor, what else might you have liked to do with your life professionally?**
I could have easily worked with children and their education.

**When you were a student, did you know you would go back to acting?**
I didn't know it would matter to me. I was just focused on the university and knowledge.

**Do you stay involved with Princeton?**
Not directly – through friends. It was such a great time for me that I've actually avoided going back since I don't want to have anything in my mind change. I've thought about going to my reunion this year, but.... Princeton was the first place where I learned to work at something from the inside out, instead of having things work from the outside toward me. That has set a precedent for everything in my life.

**What dreams haven't you yet fulfilled?**
To be a mother.

**If you could spend the weekend with anyone, living or dead, who would it be?**
Right now, it would be Wallace Stegner, who wrote "The Angle of Repose." He has a wonderful way of looking at life and commitment, and I'd love to pick his brain.

**What are your favorite books?**
C.S. Lewis' "Mere Christianity," Baudelaire's "Fleurs de Mal," and Proust's "Remembrance of Things Past."

**What music do you listen to?**
Bette Midler, Mozart, Bruce Coburn, and Eagle Eye Cherry.

**What don't people know about you?**
I don't know either.... Sometimes I think people choose one side or one element in me, or in others. Very few people see the whole picture. But I, personally, don't know that I need them to.

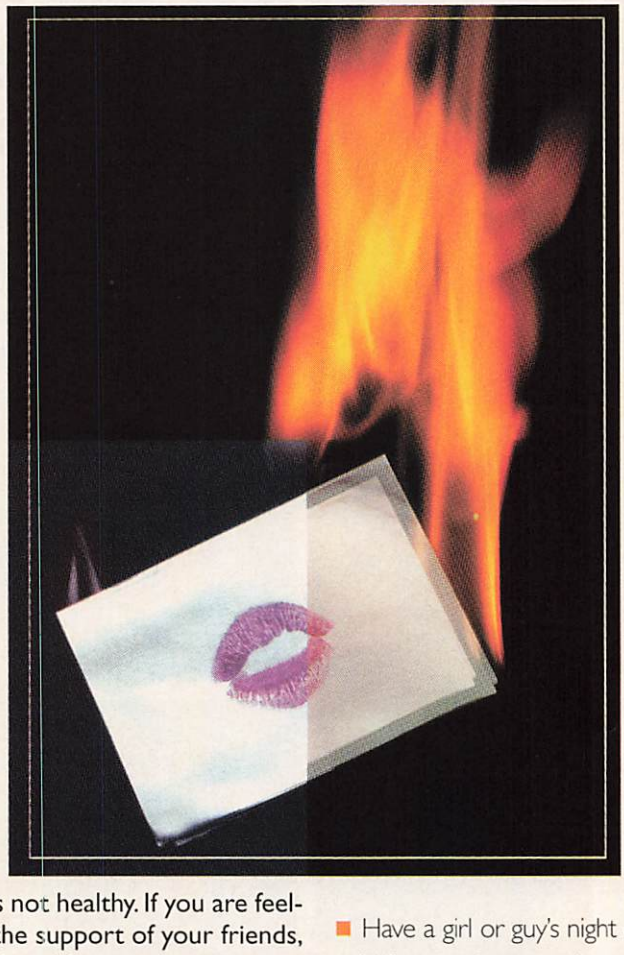
**Left to right from top; Face of the Eighties; with George Burns in *Just You and Me Kid;* marooned in *The Blue Lagoon;* as Violet in Louis Malle's controversial *Pretty Baby;* in *Endless Love* with whatever-happened-to Martin Hewitt; in *Sahara* circa 1983; *The Seventh Floor;* with Chris O'Donnell in the 1999 comedy, *The Bachelor;* in the 1995 mini-series *Nothing Lasts Forever***

# Breaking Up

## and getting on with life

The time right after a break up can be miserable for anyone. Feelings are trampled on, emotions are running wild, and being mean to one another can seem like the best way to lessen the pain. Fortunately, there are better ways to handle this difficult period.

A good thing to do is determine what break up "stage" you are at. Are you or your significant other getting ready to break things off, or has it already happened? Maybe you're still pining about a long-ended past love. Whatever stage you're at, recognizing it can be the start of the healing process.



First, if you are about to break up with someone… then just do it. It's not fair to either of you to wait. One more day won't make it any easier. That doesn't mean to drop the news right before finals, or on his or her birthday. It means that in a respectful and thoughtful way, let everyone get on with their lives.

Second, if the relationship has already ended, acknowledge it. During this period you may be feeling myriad emotions: confusion, betrayal, anger, sadness. Remember that you just lost someone who was a part of your life. It is completely natural to grieve. In fact, allowing yourself a grieving period may be the best thing you can do. However, don't turn grieving into self-pity or self-doubt. Just because one person decided that you are not the perfect match for him or her does not mean you are not the one for someone else. Besides, you shouldn't want to be with someone who doesn't think you are the greatest person in the world. Be happy to have the chance to find that person. That is what you, and every individual, deserves.

Grieving periods vary depending on individuals and the depth of the relationship, but you need to set limits. Losing months and months of your life grieving over a bad relationship is not healthy. If you are feeling seriously depressed, by all means, seek the support of your friends, family, and if necessary, a professional counselor. After your grieving period, it's time to start moving on. That may sound easier said than done, but there are ways to do this successfully! Ask yourself how much time you are willing to lose; how much of your life are you going to sacrifice for something that's over? Remember that time is something you can never get back. Be protective of it. It's yours to control.

Once you have acknowledged that a relationship is truly over, the best solution is to surround yourself with your true friends. Go out. Try to have fun. Even if you don't have fun at first, keep going out. After a while you'll be so annoyed that you aren't having fun that you will likely give in and start enjoying yourself. If you ended the relationship, you have every right to go out and have fun as well. It's always best to try not to put yourself in places where you might end up seeing your former lover too soon. This can be hurtful to both of you and doesn't really allow you the chance to move on in your own life. Often the person who ends the relationship is ready to be friends sooner than the person who has been left. It's important to be sensitive to the feelings of someone who might still be hurting. Try not to ask too much of that person too soon.

If you're feeling lonely and dejected, make a list of all the things you've been meaning to do or always wanted to do. Start with about ten things. Pick a close friend, or go by yourself, and do at least one of those things every week until you are really over your relationship. You might have lost a lover, but you'll end up learning new things and accomplishing some of your dreams. Before long, you'll be glad the relationship is over. Or at the very least, you will gain some perspective. Staying active both physically and mentally can do wonders for getting over an ex. It gets your mind out of your situation and helps you focus on the future.

Other things you might want to do when a relationship ends:

- Throw away or hide old photos and/or objects that remind you of your past love. If you think there's any chance that the objects might someday conjure up old feelings of fondness, put them way out of sight until you're ready. Don't torture yourself.
- Pamper yourself! Go out with friends; join a gym; go shopping — whatever it takes to get your mind off it.
- Make an effort to meet new people.
- Renew your spiritual beliefs.
- Go on a few casual dates.
- Take a vacation or day trip with a group of friends.
- Talk about your break up and your feelings.
- Enjoy being single for a while. It can be more fun!
- Have a girl or guy's night out.
- Whatever happens, know that there isn't anything that you alone can't handle!

And finally, hold off for a while on finding a new love, as tempting as it might be. Rebound relationships, while they might initially ease the pain of past loves, are almost always doomed from the beginning. When entering into any type of relationship, it's important to really know the person. In most cases, rebound relationships don't allow that "get-to-know-each-other" period. If you do find someone who sparks your interest ... at least take it slow. If it's meant to be, you'll be glad you did! This also applies to getting back together with your ex. If something happened that was strong enough to end the relationship the first time, it's pretty safe to say that the same issues could come up again. If romantic feelings are too strong for you to resist, then follow the same advice for rebound relationships…take it slow! Who knows, you may enjoy that dating stage again!

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COLLEGES.COM PRESENTS

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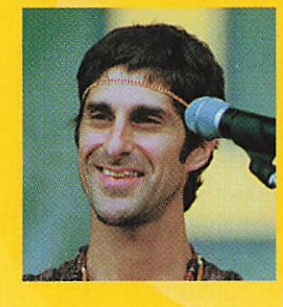

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# So you wanna learn about... Wine

If you don't know jack about wine, you're really missing out — but you've come to the right place. This stuff has fueled gatherings for thousands of years and made France, a country the size of Vermont, one of the world's most visited hot spots. Remember, one day you won't have the option of ignorance on this topic; you'll be expected to bring a bottle to friends' houses, to order at a nice restaurant, and to serve a respectable glass at your own dinner parties. We'll give you an overview of the pricey liquid, from how it's made to the important differences between colors of wine, their regions and vintages, and, of course, how you can best enjoy them.

Learning the basics about wine and winemaking is useful because it allows you to (a) credibly evaluate the wines you taste and (b) impress your date.

So what exactly is this stuff and why is everyone all up in arms about it? Wine isn't just high-octane grape juice. Making good wine is a process; if you don't believe us, try drinking some really cheap wine and you'll quickly learn why Monty Python claimed that it "opens the sluices at both ends." Fine wine involves taking a great grape vine, growing it in the right soil, ushering the grapes through the fermentation process, aging the wine properly, and releasing it at exactly the right time. In short, there are plenty of things to screw up. The English have been botching it for years.

There are four major types of wine: red, white, rosé (or blush), and champagne. As far as dining is concerned, we're going to focus only on the first two types, since champagne is its own animal and most wine advisers recommend chilled rosé only for a picnic on a hot day. And anything that comes in a can, a box, or a 40-ounce container isn't technically wine; it will be listed on the menu under the heading "Cheapskates."

## What is wine?

Essentially, wine is fermented grape juice, but with some twists. God left us with a few remnants of Eden when he gave us the boot, and one of the best is the fact that any fruit containing sugar will turn to booze if you leave it to ferment. In the process of fermentation, yeast converts the sugar into alcohol. Yeast is found all over the place, and in the wild, it lands on the skins of grapes. And although grapes will ferment naturally, vintners nowadays don't take any chances. They labor over the precise strain of yeast to be used in their recipes, because different choices will lead to different results.

## The ingredients

Most people believe that green grapes make white wine and red grapes make red wine. That is largely true, but you should know that white wine can also be made from red grapes. The inside of a red grape is essentially "white" — and most wines are made with just the inside of the grape. The red color in red wine is created by allowing the fleshy interior to mix with the pulpy skins during the crushing process, which infuses red wines with "tannin," an ingredient that gives red wine its distinctive flavor. So you can make white wine with red grapes — like White Zinfandel, a white wine made from a grape with a decidedly red exterior — but not red wine with green grapes. To top it off, most champagnes are made from red grapes. Weird, but true.

## The process

The grapes are first crushed, with or without the skins, and then left to ferment. A disinfectant is used to neutralize any contaminants in the juice, such as mold and bacteria, that may have been on the grapes. The fluid, or "must," is then left to complete the fermentation process in either big steel vats or small wooden barrels. Fermentation in barrels requires a longer process and is harder to keep at the right temperature, but supposedly leads to a better finished product, for which you will, of course, end up paying more. Once the wine is properly fermented, the vintner plucks out all the little nibblets, and then matures the clarified vino. The better vineyards age the wine for years in oak barrels, which infuses the wine with positive woody hints. The lamer vineyards shove the stuff in a steel vat just long enough for it to be squirted into bottles with plastic spigots.

## Where color comes from

Color is one of the major distinguishing features of wine. The main difference between red and white wine is that the grape juice used to make red wine contains skins, seeds, and stems. This is significant because leaving juice to mix together with the woody bits (known as maceration) causes the finished product to contain something we briefly mentioned earlier — tannins. If the term "tannin" bugs you because you don't really understand it, just think about a strong cup of tea. That woody taste is tannin. In wine, it can lend a wonderful complexity to red varieties.

## The Rule

The reason you need to be aware of the differences between red and white wine is because of one of the oldest rules in fine dining: harmonize your food and drink. If you're going to be eating something delicate with subtle tastes, the Rule states that you should avoid drinking something with a strong flavor that will overshadow the food. Conversely, a hearty meal will often be best complimented by a strong wine with flavor of its own. But every single current guide to wine makes a point of saying that the Rule is out of date and the only hard-and-fast dictate of wine drinking is to choose something you enjoy.

## The rationale behind the Rule

Nevertheless, there's a reason that the Rule evolved in the first place: it makes sense. If, for example, you're trying to pick up on the vague hints of Caribbean brine that delicately caress the primo slice of sushi you just ordered, slurping a bowl of tequila isn't going to help. Balancing food with drink may not be required anymore, but it's a good tip to keep in mind. A specific corollary of the Rule is that white wines tend to go best with fish and white meats, like chicken and pork; red wines go best with red meat and red sauces. Another adjunct to the Rule is that you should begin with lighter wines and progress to heavier ones throughout the course of the meal. This policy again reflects the idea that you should not overburden your palate: if you start with a strong drink, your taste buds will be shot and you won't be able to enjoy anything that comes after it. That is why aperitifs are typically light drinks and dessert liquids, like port, are rich and heavy.

One of the main distinctions – after red and white – that's bandied about by wine drinkers is whether a particular quaff is "sweet" or "dry." Though imagining how a fluid can be dry is something of a logical stretch, just bear in mind that dry is nothing more than the opposite of sweet, and we all know what sweet tastes like. A related factor is the weight of a particular type of wine, which refers to the amount of alcohol present in a given sample **(see bottle below)**.

## Ordering at a Restaurant

Keeping this simple matrix in mind, you will be well equipped to tackle any menu you face. If you want to buy time to consider what precisely you should choose from the wine list, tell the waiter you will decide on a wine once you have chosen your food. Then wait to see what your date orders. Next, simply ask your date whether he or she prefers red or white. If there's no preference, start with the Rule and suggest a wine that matches the overall color of his or her meal. Then simply toss out the ringer: "I think a Riesling might go well with your fish, though a Fume Blanc would also be a good choice if you'd like something a little drier." After your date closes his or her mouth and expresses a preference, you're golden. When the waiter returns, simply announce your collective choice: "We would like a Fume Blanc tonight, can you recommend one?" The waiter will direct your attention to a selection of your chosen wine on the list — and then all you have to worry about is the price.

So we've gotten you past the threshold and into the land of respectable restaurant ordering. But as you will no doubt quickly learn, the universe of wine variables is vast. Once you have begun to get a grip on the color scheme, geography will be the next lesson. Anyone can make wine almost anywhere, but a few places have developed the process better than others. When we think of wine, we think first of France, Italy, and California. So when you are starting out, just stick to those regions. Sure, there is a wonderful universe of wines from Spain, Chile, Australia, Germany, and beyond, but we're looking to avoid embarrassment here, not to have you winning sommelier (wine steward) competitions. Now that you know how to finesse the red - versus - white debate at the table, here's another way to flex. Most fine restaurants, and many feeble ones, are either French or Italian. If they're neither, then they'll probably be American eclectic. So you'll obviously be on the right track if you order a native wine when eating the food. A quick guide to geographic specialties is in the bottle at left. Keep in mind that we're barely scratching the surface here and that each of those regions produces myriad other kinds of wine.

Ultimately, you're going to have to be the one to sit down and start tasting. Begin with these basics to establish your landmarks in the vineyard universe, and then feel free to branch out to more esoteric wines.

Everything you've just learned is going to enable you to make an intelligent wine choice the next time you're at a restaurant. Of course, if all goes well on that date, you may be looking to share another bottle of vino at your place. To do that, you're going to need to know how to open a bottle at home without stabbing your date with the corkscrew or drowning anyone in the process. Go to our web site, www.colleges.com, to learn how to properly open a bottle of wine.

**Guides to Sweetness and Weight**

As a general rule of thumb, red wines are heavier and more complex than white wines. White wines are initially more palatable to novices since they often tend to be sweeter. Here is a quick guide to the sweetness of wines (and please note that, for both guides, the listed reds are not necessarily of the same sweetness/weight as the whites listed below them — these are relative guides of sweetness/weight, within red or white):

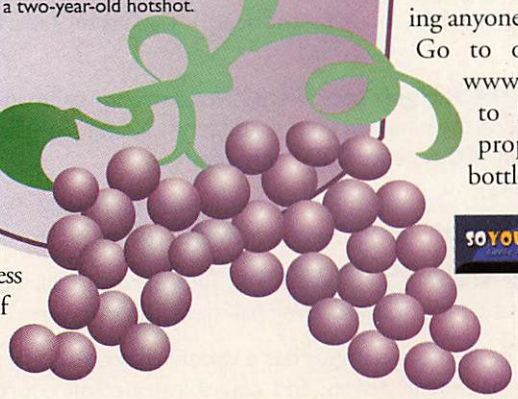
| | Red | White |
|---|---|---|
| sweetest | Zinfandel | Riesling |
| | Merlot | Chenin Blanc |
| | Pinot Noir | Sauvignon Blanc |
| driest | Cabernet | Chardonnay |
| lightest | Chianti | Pinot Grigio |
| | Pinot Noir | Riesling |
| | Merlot | Fume Blanc |
| | Zinfandel | Chardonnay |
| heaviest | Cabernet | |

**Regional Specialties**

| American | French | Italian |
|---|---|---|
| Chardonnay | Bordeaux | Barbaresco |
| Zinfandel | Burgundy | Chianti Classico |
| | Sauvignon Blanc | San Giovese |

**Age and Quality**

The word "vintage" is simply a fancy way of saying "year." The reason different vintages produce different quality wines — despite the fact that the same vintner is using the same winemaking process on the same kind of grapes — is that small variations across any number of factors (most notably weather) can affect the entire yield of wine in a given season. So although "old wine" is a crude shorthand for "good wine," you should always remember that keeping a cruddy vintage around for a decade won't make it any better than a two-year-old hotshot.



SOYOUWANNA.COM

# POMONA COLLEGE

Pomona College is a private residential college tucked away in Claremont, Calif., just 30 minutes outside downtown Los Angeles. Founded in 1887, Pomona College is now recognized as one of the best undergraduate liberal arts and sciences colleges in the nation. With an enrollment of only 1,400, Pomona boasts opportunities for students to work one-on-one with distinguished professors, to design special concentrations of study, and to participate in faculty research.

**FAMOUS ALUMNI:** Richard Chamberlain (actor), Roy Disney (vice chairman of Disney), Kris Kristofferson (singer/actor), Twyla Tharp (dancer), Robert Towne (screenwriter)

**WHERE:** Claremont, California

**PHONE:** 909-621-8000

**CAMPUS:** Pomona College's rolling green campus combines Spanish architecture and Victorian-style buildings. Facilities include Brackett Observatory, Seeley G. Mudd Science Library, Bridges Hall of Music, Seaver Computer Center, and Montgomery Art Center and Gallery.

**THE CLAREMONT COLLEGES:** Pomona College is the founding member of the Claremont Colleges, comprised of four other undergraduate colleges and two graduate schools, all located within one square mile. Students enrolled at any college in the Claremont College system may take classes, eat in the dining commons, and use the library at any of the other campuses.

**STUDENT ENROLLMENT:** There are 42 majors available in the natural sciences, social sciences, humanities, and the fine arts. Approximately 400 BAs are awarded each year.

**1999-2000 BUDGET:** $76 million. Financial Aid: $12,665,000

**FACULTY:** 158 members. All classes at Pomona are taught by professors. 94% of professors hold Ph.Ds.

**STUDENT FACULTY RATIO:** Less than 9 to 1.

**STUDENT BREAKDOWN:** Male 54%, female 46%. White 52.7%, Asian/Pacific Islander 19.3%, Latino/Mexican American 9.9%, Black, non-Hispanic 4.6%, Native American 1.4%, Other 2.4%, Decline to state 10.8%.

**ADMISSIONS:** Highly selective: 83% of current freshman class were in the top 10% of their high school graduating classes. Average of 3,800 applicants a year; 900 accepted; 390 enrolled.

**RESIDENCE:** Out of 1,400 students, approximately 1,350 live in campus dormitories, the majority of which are singles.

**AVERAGE CLASS SIZE:** 14. Two-thirds of all classes have fewer than 20 students, of these, over half have 10 or fewer.

**SPORTS:** The Pomona campus has a variety of recreational and sports areas, including basketball, tennis, and squash/racquetball courts; football, soccer, and baseball fields; swimming pools; weight training facilities; tracks; and dance studios.

**COMPUTING FACILITIES:** The Gibson Computer Lab, open 24/7 during the school year, is one of three facilities at Pomona College that provides Mac and IBM computer access to students.

**LIBRARIES:** The shared libraries of the Claremont Colleges house more than 1.8 million volumes, 6,000 subscriptions, and 1.15 million microfilms. The library computer system makes interlibrary loans possible from thousands of libraries across the U.S., including the University of California system.

## SPECIAL PROGRAMS

**Oldenborg Center/Residence Hall:** The coed residence hall is arranged in six modern language living areas (French, German, Spanish, Russian, Chinese, and Japanese), providing students with daily opportunities to use a foreign language.

**Liberal Arts Clinics:** In each clinic, a team of students from diverse disciplines spends nine months solving a real-world problem posed by sponsor organizations from outside the Claremont Colleges.

**Government Study Programs:** Three programs offer Pomona students semester-long internships in Washington, D.C., or at the state capital in Sacramento.

**"SURP":** The Summer Undergraduate Research Program (SURP) provides students with the opportunity to conduct research with a faculty member.

## ANNUAL TUITION:

| | |
|---|---|
| Undergraduate Tuition and Fees | $22,940 |
| Room/Board | $7,750 |
| Personal Expenses | $1,000 |

## VOLUNTEERISM:

For Janelle Lin, a senior at Pomona College, community work is a way of life. Growing up watching her parents constantly working for social causes, Janelle learned the rewards of volunteerism.

"There is a great satisfaction in completing a project and watching your efforts help people's lives," says Janelle.

Since freshman year, Janelle has given hours of her time to Pomona College's Volunteer Center, where she organizes events to collect donations or perform needed services for the community.

"When [students] get into college, there tends to be a drop off in volunteer work. Volunteering doesn't have to be just a side thing. Hopefully, the programs and events encourage students to get involved in long-term or lifelong volunteer positions."

In addition to her work at The Volunteer Center, Janelle is a studio art major in the honors society; she chairs the Community Affairs committee of the Student Government, is a student representative on a faculty committee and is the founding president of the Hip-Hop Dance Collective.

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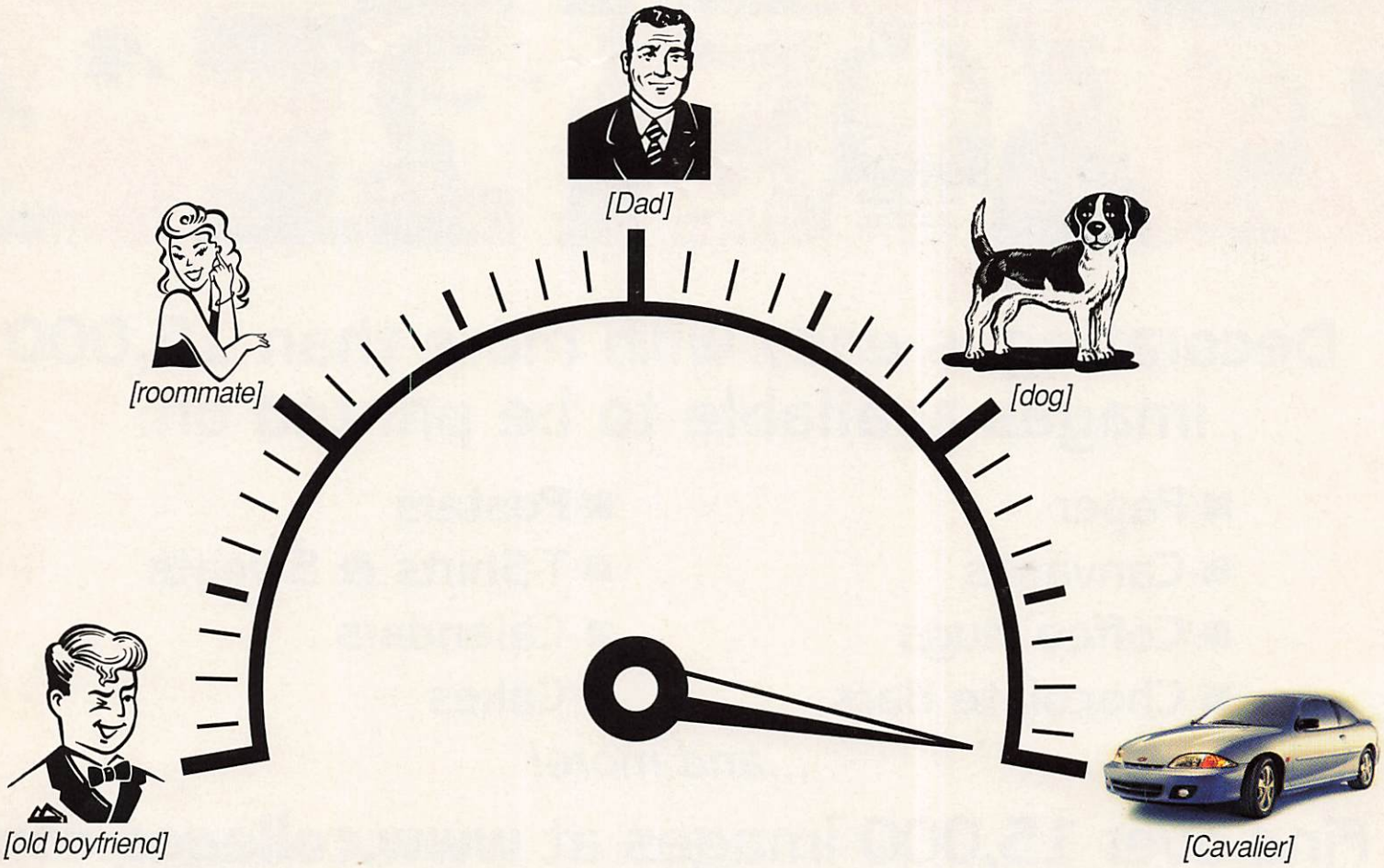


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